

WINE LIST

SCAN QR CODE FOR
WINE LIST & TASTING NOTES



A 20% gratuity will be added for parties of 8 or more.

A 5% service charge will be added to all take-out and online orders.



v8.07

**mountain
bistro**



FINE WINES BY THE GLASS

RED

TODAY'S RED.....9

CASTLE ROCK PINOT NOIR RUSSIAN RIVER
California11/31

GUNDLACH BUNDSCHU MOUNTAIN CUVÉE
Sonoma CA.....12/32

WHITE / ROSE

TODAY'S WHITE.....8

MONIKER CHARDONNAY LA RIBERA
California.....12/32

RUTHERFORD RANCH SAUVIGNON BLANC
California.....12/32

JULIA'S DAZZLE ROSE
Washington.....11/31

BUBBLE

PROSECCO - Adami, Garbel
Italy.....12/30

MOSCATO - Vietti d'Asti
Italy.....12/29

PIZZOLATO -La Cantina
Italy - Individual Bottles13

CRAFT BREWS ON TAP

Featuring Wibby Brewing, Longmont, CO

Wibby Volksbier Vienna
Mild amber malty 8

Wibby Moondoor Dunkel
Munich style dunkel 8

Rocky Mountain "Rattler"
Refreshing "Shandy-Style" 9

SPECIALTY COCKTAILS

Cherry Blossom 15

Hibiscus Lemonade 12

Elderflower Limeade 12

Old Fashioned 15

SELECT SPIRITS

Shot of WHISKEY 12

Tin Cup WHISKEY..... 15

Mccallan 12 yr SCOTCH20

Bulleit RYE..... 15

SOFTER DRINK

Iced Tea 5

Hibiscus Lemonade (NA)..... 10

Elderflower Limeade (NA) 10

the usual canned sodas 3



FOLLOW US  ZITASWESTCLIFFE



109 N 3RD ST, WESTCLIFFE CO

ZITASMTNBISTRO.COM

719-235-5820

OPEN THURSDAY - SATURDAY

NOON - 9:00 PM

TONIGHT'S ENTREE (4 PM)

GLAZED STEELHEAD TROUT 25
Baked in a skillet with our own Siracha Honey glaze, side salad and a warm baguette.

Salad choices

Mediterranean Pasta, Italian Quinoa, Romaine Garden Salad.

NEW HOURS

THURSDAY - SATURDAY; 12PM - 9 PM*
Enjoy the sunset on our patio.

**Kitchen closes at 8:30pm*

Zita's
mountain bistro



SHAREABLE

CHARCUTERIE 20
Loaded with chef's choice of imported cheeses and meats, and accoutrements.

CHEESE & FRUIT 12
A selection of the finest cheeses from around the world and fresh fruit.

WARM BAGUETTE 8
Baguette with choice of butter and honey or seasoned olive oil.
butter & honey & olive oil.....9



SALAD

ROMAINE CHICKEN CAESAR 15
Grilled chicken on a bed of lightly grilled romaine topped with mixed cheeses and classic caesar dressing.

CAPRESE SALAD 14
Imported mozzarella, sliced tomatoes, fresh basil drizzled with balsamic glaze.

ITALIAN QUINOA SALAD 8
Quinoa mixed with fresh arugula, tomatoes, cucumber, feta, with a hint of dill.
add Grilled Chicken or Sopressata.....15

MEDITERRANEAN PASTA SALAD 8
Bow-tie pasta al-dente with cherry tomatoes, garlic, red wine vinegar and shallots topped with fresh parsley, basil and feta.
add Grilled Chicken or Sopressata.....15

BOARD

Add pasta or quinoa salad..... +3
Add garden side salad +5

JUMBO CHICKEN WINGS.....15
Six lightly seasoned jumbo wings with veggies and your choice of dipping sauce.

ELK & PROVOLONE SKILLET17
Elk sausage with gooey provolone served with a warm baguette.

WILD BOAR & JALAPENOS17
Wild boar sausage & jalapeno served hot with gooey provolone and a warm baguette.

RED GRAPE & PROSCIUTTO Flatbread.....15
Ricotta blended with rosemary and crushed red pepper, mozzarella and parmesan, topped with red grapes and prosciutto.

SOPRESSATA & CHILIES Flatbread13
Imported sopressata salami, mozzarella and parmesan, chilies, fresh tomato and basil.

VERDURA Flatbread.....12
Topped with chopped fresh vegetables, chilies, herbs and mozzarella cheese.



Vegetarian

PANINI

Add pasta or quinoa salad +3
Add garden side salad +5

CAPRESE 12
Mozzarella, tomatoes, fresh basil & rosemary, drizzled with balsamic glaze on italian bread.
add Prosciutto.....+3

VACCARO 19
Thinly-sliced lean roast beef with provolone, roasted red peppers, red onion and pesto mayo on focaccia bread.

ITALIANO 17
Ham, italian dry salami, spicy calabrese, provolone, black olives, pepperoncini, and tomato on italian bread.

BRIE & APPLE 15
Sliced granny smith apples, creamy brie, arugula and fig marmalade on italian bread.



SWEET THING

LEMON MOUSSE 10
Fresh lemon pudding, light & refreshing.

SICILIAN PISTACHIO GELATO.....10
Drizzle of chocolate, sprinkled w/pistachios.

S'MORES 9
We don't have the campfire, but we have everyone's favorite s'more treat, topped with the Chef's sauce.